CLAIM LISTING

The following list of claims supersedes any and all prior lists of claims in the above-captioned patent application.

- 1-4. Withdrawn as non-elected.
- 5. (Original) A process for making elongated potato pieces adapted for microwave reconstitution comprising the steps of:
 - processing elongated potato pieces to a total solids in the range of 40 to 50% by weight;

freezing the elongated potato pieces;

- applying oil to the frozen potato pieces, where the oil is solid at temperatures at and below 32°F and is liquid at temperatures at and above 50°F; and
- coating the frozen potato pieces with encapsulated salt so that the oil adheres the encapsulated salt to the potato pieces, where the encapsulated salt comprises 0.8 to 1.5% by weight of the potato pieces.
- (Original) The process of Claim 5 wherein the elongated potato pieces are processed to a total solids of 42.5% by weight.

- (Original) The process of Claim 5 further including the step of packaging the elongated potato pieces in a carton having two microwave susceptor surfaces.
- (Original) The process of Claim 5 wherein the step of applying oil to the frozen potato pieces applies a coating of about 1% by weight of oil.
- 9. (Original) The process of Claim 8 wherein the step of applying oil includes the steps of:tumbling frozen potato pieces; and spraying the tumbling potato pieces with soybean oil.
- 10. (Amended) The process of Claim 5 wherein he processing to a solid content in the range of 40 to 45 50% by weight includes the steps of: blanching the potato pieces;
 - frying the potato pieces to reduce the solid content by 10 to 15 weight percent;
 - parfrying the dried potato pieces at a temperature in the range of 330 to 360°F;

equilibrating the parfried potato pieces; and parfrying the equilibrated potato pieces at a temperature in the range of 375 to 395°F.

Patent

Atty Docket No.: 011525-372

Page 4

11. (Original) The process of Claim 10 wherein the parfry steps are oil parfry steps.

- 12. (Original) The process of Claim 5 including the step of providing elongated potato pieces having crinkle-cut longitudinal surfaces.
- 13-16. Withdrawn as non-elected.